



American Culinary Federation



42d Annual Military Culinary Arts Competitive Training Event Rules and Guidelines 2-10 March 2017

42d Annual Military Culinary Arts Competitive Training Event (MCACTE)
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CULINARY TEAM ENTRY AND ARRIVAL PROCEDURES

1. Teams and individuals are encouraged to participate in the MCACTE. This year's event will only allow the first 18 team packets received to compete for CTOY. By exception, the Project Officer can ensure that competitors compete on a specific date if that is required by the individual. Individuals and small teams will share laboratory space when required.

2. Culinary Team Entry Form:

The culinary/team entry form, command information survey, hometown news release, and ration requests, must be completed by all teams and individual competitors and forwarded by email to the Project Officer at Fort Lee NLT **30 January 2017**. The names of all team members must be listed on the entry form to receive participation credit.

There is a checklist available online at:

http://www.quartermaster.army.mil/jccoe/Special_Programs_Directorate/Culinary_Arts/Culinary_Arts_main.html

a. The maximum team size is 10. Teams will not be allowed to bring additional competitors. This includes all Culinary Teams of the Year and Non-Culinary Teams of the Year. Any team that has more than 10 members, coaching, cooking, training, mentoring, or advising a team will be subject to penalties up to and including disqualification. This is to help create an even playing field, manage resources, supplies, and financial requirements for each team. Only one laboratory will be provided to each team, and the entry constraints will remain the same. The Team Manager will maintain overall responsibility for their team. Teams competing for CTOY will identify five primary members and five apprentice/student members. Apprentice/student members may not compete in professional categories and primary members may not compete in student categories or serve as apprentices. Member substitutions must be validated and approved by the Show Chair prior to the beginning of the event.

b. A first come first serve basis will be utilized in the event. The date and time complete packets are received at Fort Lee will determine which teams will be allowed to compete. Therefore, it is recommended that teams / individuals submit their completed packets as early as possible, but NLT **30 January 2017**. All portions of the packet must be turned in to be considered to have a completed entry. Teams/individuals may be doubled up in the kitchens if required, due to limited facilities. Teams/individuals that submit incomplete packets or submit packets late may not be allowed to compete.

c. Scheduling of events will be completed in two-tiers: Tier 1 – Competitors from CONUS will be scheduled for events such as Team Buffet first; Tier 2 – Competitors from OCONUS will be scheduled for Team Buffet later in the event.

d. Due to limited facilities and available time, teams are limited to **three (3)** entries in categories K and P (including the K & P for team entries - CTOY). Additional entries may be permitted based off availability

e. Teams can only have **one (1)** member on their team compete for Armed Forces Chef of the Year. There will be a maximum of 22 personnel allowed to compete in this category. CTOYs have priority and the remaining slots will be available for individuals. The show chair will have final authority over Armed Forces Chef of the Year candidates competing as individuals unattached to CTOYs.

f. The MCACTE is open to individuals and / or teams that are active or reserve component members of the Army, Marine, Navy, Air Force, Coast Guard, and DoD civilians who work in the food service field. DoD civilian competitors will not be considered for Armed Forces Chef of the Year, Student Chef of the Year, Masters category, or any best in show categories. Competitors will be in the food service-related specialties (Army MOS 92G and 91M; USMC 3381; USN CS 0013; USAF 3MOX1; and 8A000 USCG, CGFS) and Warrant Officers (MOS 922A or equivalent).

g. Teams that come from OCONUS are limited to one team per region, for example: a team from Korea, cannot have a USFK and a 2nd Infantry Division team, a team from Hawaii, cannot have a PACOM and a 25th Infantry Division team.

3. Arrival Procedures: Competitors should arrange to arrive at Fort Lee, VA, **2 March 2017**.

Uniform: JCCoE does not endorse the local purchase of commercial chef coats for the MCACTE. The new Army Garrison Food Service Uniform will be the required uniform for wear at the MCACTE as available. Teams with authorization from local commanders to wear uniforms other than uniforms IAW current Army regulations must provide written authorization to the Show Chair prior to arrival at Fort Lee. You will present a disciplined, military appearance.

a. Uniform description: Cook Whites or white chef jacket designated for your service. Black pants, safety shoes, boots, or low quarters and proper military rank on the uniform is required for all competitors. Army competitors wearing chef coats will wear commercial style white double-breasted chef's coat (long or ¾ sleeve, French cuff), free of any design or colored trim, with pearled or cloth covered buttons, straight neck collar, and pocket on left upper sleeve, US Army or organization logo, 2 to 3 inches in diameter, on the upper left chest with center of logo even with second button, first and last name with block lettering, upper and lower case, on upper right chest, centered between the top and second button; certifications will be block lettering, upper case, ¼ inch below the name; reverse US flag, 2 x 3 inches, worn ½ inch below the right shoulder seam. Non subdued rank will be worn centered ¼ inch above the name. Headgear while competing is the white chef toque. Failure to be in proper uniform may result in penalization.

b. All competing personnel will wear the appropriate military uniform IAW their branch regulation for wear and appearance of uniforms while competing at the MCACTE. Authorized military headgear will be worn with the chef uniform when outside IAW established regulations. At no time will the white chef toque/hat be worn outdoors. Chef uniforms will not be worn outside of the confines of Fort Lee, Virginia. Ball caps, bandanas, close fitting caps (known as skull caps), etc. are not authorized during the event.

4. Kitchen Work Areas: Event staff will be assigning kitchen areas in building 4200 on **2 March 2017** at 0800. Laboratories are assigned according to when your complete packet arrives at Fort Lee.

The assigned work areas will be hand-receipted by the Team Manager or Team Captain. Prior to releasing hand receipts at the end of the show, all kitchens must be properly cleaned, cleared, and returned to the event staff before departure. An initial stock of cleaning supplies (detergent, brooms, mops, etc.) will be provided; however expendable supplies are the responsibility of the team / individual competitors. Certificates of Achievement and ACF Certificates of Participation will not be given to the teams prior to completion and confirmation of this process.

A limited amount of food preparation equipment will be available in the assigned work areas. Specialized equipment needed for preparation and display of culinary entries must be brought by each team participating. Only those items listed in Annex G will be provided.

5. Travel and Accommodations: All U.S. Army competitors are mandated to reside in Fort Lee barracks at a cost of \$100 per team member. The use of available barracks space is a cost-savings measure to the Army and teams that do not reside in the barracks will not be allowed to compete. Competitors from other branches of service are encouraged to utilize Fort Lee barracks. Team Managers and / or individual competitors will make their own travel arrangements. Individual competitors will determine their lodging arrangements based on the most affordable option (ex: if total cost for hotel is less than \$100). Statements of non-availability (SNAs) will not be issued by Fort Lee lodging. Teams should plan for 11 March 2017 to be their return travel day or not depart prior to 1800 on 10 March 2017 as barracks space must be cleared in order to avoid an additional \$150 charge per team members. The barracks POC can be reached at: (804) 734-4472. The Military Interdepartmental Purchase Request (MIPR) representative for barracks transactions can be reached at: (804) 734-5073.

6. Official Phone Calls: Teams should inform their units of the respective contact numbers for all communication. DO NOT use Advanced Culinary Training Division (ACTD) as a contact number. The ACTD number should be left with your unit as an emergency contact number only.

7. **TDY:** It is recommended that each team have either a GPC cardholder or a Class A purchase agent to purchase food, equipment, and supplies to support their team during the event. The average cost for a team is \$1500 - \$2500. Teams must order items from the standardized protein list located in Annex H. Refrigeration in the kitchen classrooms is limited. Teams can rent additional refrigeration from local rental companies, if necessary.

8. **Rules and Procedures:** All personnel are reminded that the rules and procedures issued for the 42d Annual MCACTE will be strictly adhered to. All problems arising from the show will be directed to the Project Officer / Show Chair. In reference to the judging of all categories, remember, "The Judge's Decision is FINAL". Team Managers should see the Show Chair if there is a question about the team entries immediately after the judging is finished.

9. **Off Limits:** The following areas are off limits to ALL TEAMS unless specifically told otherwise:

a. Initial Entry Training (AIT)/Advanced Individual Training (AIT) Students. ALL IET/AIT STUDENTS are off limits. No team members are authorized to socialize or have any involvement with IET/AIT students.

b. MacLaughlin Fitness Center (MFC). The MFC is off limits from 0630 to 0830, for the duration of the competition.

c. Armed Forces Chef of the Year laboratories. These laboratories and outside corridors will be off limits for the duration of each Competitive Training Event to all personnel including Team Managers. Only competitors, show staff, and judges are allowed access. Additionally, Room 264 in building 4200 is off limits to all competitors. This room is for staff use only.

d. JCCoE Command Section (room 163) is off limits to all competitors unless specifically requested by the command.

e. The judges' lounge at the MFC is "Off Limits" to all competitors.

f. Building 4200 is open for visitation by non-competitors 0900-1600 hrs. Violation of this rule will result in a five point penalization of the team's overall score.

g. Entry and exit to building 4200 from 2 - 9 MAR 17 will be limited to the front entrance of the building. Teams will be allowed to utilize the loading dock entrance to building 4200 on 2 MAR 17 and after the completion of the competitive training event. All other entryways to the building are off limits to competitors and visitors. Teams assigned to labs 274 through 282 may utilize the USAF/USN entrance to building when transporting equipment to and from building 4200. Violation of these rules will result in a five point penalization of the team's overall score.

10. **Parking:** Vehicles are not authorized to be parked at the rear of building 4200. This is a no parking zone and will be utilized only for loading and unloading of equipment and/or supplies. Authorized parking is located in the parking lots to the front of building 4200, excluding the reserved spaces. Teams traveling with large cargo trucks will stage them in a marked area across the street from the front parking area. Do not park your vehicle on the grass for any reason. Loading and unloading of equipment/supplies from the front or side of building 4200 is prohibited.

11. **Competitors Social:** All personnel are encouraged to attend the social on **Wednesday, 8 March 2017** from 1800-2300 hours. Team Managers will confirm total team members attending and purchase tickets as required. The social will be at a Fort Lee location to be determined. Competitors will have an opportunity to step away from the rigors of competitive training and meet other competitors, share with peers and senior culinarians.

12. **Photographs:** No official photographer for team pictures will be available. Team Managers are encouraged to bring digital cameras or desired photograph equipment in order to generate their own team photographs. During the Competitive Training Event photographs will be posted daily on the Advanced Food Service Training Division's Facebook site (www.facebook.com/army.culinary), and the Fort Lee Traveller FLICKR site.

13. **Ration Issues:** Only Team Managers should approach the Show Chair for significant ration issues, if they cannot be resolved with the Rations NCOIC.

14. **Static Exhibits:** Select static exhibits entered for the show will be to remain on display at Fort Lee. Privately owned trays, plates, etc. can be collected after public viewing at **1500, 9 March 2017**.

15. **Awards Ceremony:** ALL team members are required to attend the awards ceremony **10 March 2017**. Dress for the awardees will be or the Army Service Uniform (ASU); non-Army personnel will wear their services' equivalent uniform. Team managers will check all uniforms prior to departure of home station, due to limited availability of uniforms and decorations at Fort Lee. The schedule for the ceremony will be as follows:

- a. 0630 All competitors need to be seated
- b. 0700 Practice Ceremony (personnel unavailable for rehearsal will not be allowed to participate in the ceremony)
- c. 1030 Awards Ceremony

16. Due to limited space teams are not to ship their equipment, food, supplies or other items directly to building 4200. Teams must make their own coordination to have items shipped and received until the teams can get into their laboratories.

17. The winner of the 2017 Student Team and Student Chef of the Year categories will have an opportunity to compete at the ACF National Convention in July 2017. All teams must decide if they are competing for an opportunity to advance to the National level when their entry form is due on 30 January 2017. The team manager will ensure that the coach and all five members are active members/student members of the ACF prior to the ACF National Convention and Show Chair will verify student member status. Additional information will be provided to the individuals and team managers after the awards ceremony.

18. **United States Army Culinary Arts Team (USACAT)** Selection Criteria: There will be a USACAT try-out this year. Tryouts for positions on the team are open to all service-members E8 and below / W1 and W2. Sergeants Major, or equivalent and CW3 and above will be considered to serve as a coach/advisor/mentor to help train our future chefs.

a. Candidates must possess a positive attitude toward the culinary profession and compete in tryouts to make the team; candidates will be evaluated based on their knowledge, skills, abilities and multiple other areas, not just their food preparation skills. All USACAT candidates must compete in two categories.

b. Hot Food – USACAT candidates must enter an individual hot food event such as F1, K or P (depending on the position the candidate is trying out for pastry or larder), and any individual hot food entry. This entry must be identified on the team entry form. The entry can be part of the Culinary Team of the Year event.

c. Cold Food – USACAT candidates must enter a cold food category. The cold food can be part of a team entry or as an individual entry. The entire entry must be completed by the competitor; their laboratory and work area will be subject to evaluation from the staff, lead judge, advisors and former active USACAT members.

d. USACAT candidates will be required to submit a copy of their ERB, and the last three NCOERs (if applicable) with their team packet NLT 30 January 2017.

NOTE: Candidates must prepare items in the category for the position in which they are competing for on the team; either pastry or larder.

d. All candidates will be required to wear a prescribed USACAT designated badge at all times, to allow staff to evaluate their work ethic and performance. This item will be provided during a separate meeting on 2 March 2017, time and location to be announced during the in-briefing. USACAT candidates will be assessed on all aspects of their culinary performance throughout the Competitive Training Event (i.e. appearance, attitude, military bearing, static display, culinary knowledge and teamwork).

The USACAT travels and interacts locally, nationally and internationally. Thus, it is essential that members personify a “military and culinary professional” at all times.

e. In support of the Joint training environment, at least one position on USACAT may be available to one service member from either the Marines, Navy, Air Force, and Coast Guard. The service members’ branch of service may be expected to pay for all TDY costs associated with all USACAT training events and Competitive Training Events. Army service members will be paid through the USACAT budget. For more information and cost estimates, Team Managers should contact the Manager, USACAT at 804-734-3274.

19. Designation of USACAT Members:

a. The USACAT is comprised of the following military members, however not restricted to:

- 1) One (1) Manager
- 2) One (1) Assistant Manager or Military Advisor
- 3) One to three (1-3) Advisors/Coaches
- 4) One (1) Team Captain – Active Competitor
- 5) One (1) Pastry Chef – Active Competitor
- 6) Four (4) Chefs – Active Competitors
- 7) Ten (10) Alternates / Apprentices
- 8) Unlimited Inactive Members
- 9) Four (4) Support Personnel

b. USACAT participates in a variety of culinary competitive events throughout the year within budget constraints. Some active members may not be available for certain events because of the daily mission or for other unforeseen circumstances. In the event that an active member is unavailable a member from the alternate status may be placed on active status. The active member would then go to inactive status. Active members that, due to unit mission, are unable to complete the tryout will be placed on “in-active” member status and may be placed in the appropriate team position based on USACAT requirements.

c. Active Competitor – These individuals are the most experienced competitors who have done extremely well in the tryouts and are the best qualified for the position they have been assigned. Therefore, they are placed in an active competitor position (six designated slots) during International Competitive Training Events.

d. Apprentice / Alternate Member – These members of the team have proven themselves in live cooking evaluations and work they have done on centerpieces.

e. USACAT Members, Non Competitive – These team members encompass the team manager (this leader is the current Chief, Advanced Culinary Training Division), team coaches and team advisors. The selections of these positions are based on experience and availability.

f. Personnel wishing to hold a position on USACAT must agree to the following:

- 1) Agree to complete the ACF judged cookery or pastry tryout, and cold food entry.
- 2) Agree to assist Fort Lee as a team coach/mentor during interim years.
- 3) Must be a member of the United States Armed Forces.
- 4) Must have at least two years remaining on enlistment at time of tryout.
- 5) Must be in good standing, with all requirements from their branch of service, such as height/weight and physical fitness. Member cannot be flagged for any action.
- 6) Previously selected active members may be members of their installation team. Members will also provide training to all teams participating in the competitive training per assigned schedule.

20. Our annual event continues to receive a positive response from culinarians around the world. The rules have been updated to coincide with the new ACF Competition Manual. Unique exceptions and Wild (game, fowl or non-domestic) categories will be described in this manual. You are part of the largest Culinary Arts Competitive Training Event in North America. Be proud and represent your team and Branch of Service well!

a. ACF Culinary Competition Manual -

http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf

b. ACF Student Team Manual -

<http://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

ANNEX B

42d ANNUAL MILITARY CULINARY ARTS COMPETITIVE TRAINING EVENT RULES

1. This annex contains the rules for the MCACTE. The teams and participants should be familiar with these rules.

2. These rules are based on the guidelines established by the American Culinary Federation (ACF) with certain adjustments to facilitate a comprehensive military competitive training event. Using these rules and subsequent grading criteria ensures that all competitors are competing against one standard.

3. Competitors are reminded of the objectives of the Military Culinary Arts Competitive Training Event as outlined in AR 30-22, chapter 3, Para 3-47:

- a. Improve the overall quality of Army food service and training to the Soldier.
- b. Provide recognition for excellence in culinary skills.

c. Provide an incentive for competitive programs of major Army commands (MACOMS) in food service.

4. **Timeliness:** ½ point deduction per minute for all categories except the Military Hot Food Kitchen and Team Buffet. When a team is late during either the Military Hot Food Kitchen or the Team Buffet category, they will lose one (1) point for every five (5) minutes late, or fraction thereof, subtracted from their overall team category score.

5. **Team Display Tables:** The MCACTE staff will provide team tables measuring 12' x 10'. The maximum table space available for each team is 12' x 10' configured as shown. All team tables will be configured in the described manner. Individual tables will be available upon request for personnel competing on an individual basis.

a. Teams will provide all table covers and skirting to dress their respective team tables. Risers for the tables are authorized, but must be provided by each team and will not exceed 24" in height. The tables require 1.5 inch clips to fasten skirts to the tables. Teams are NOT allowed to use water, ice or flowing liquids in their displays because it may damage the MFC floor and is strictly prohibited.

b. A minimum of three (3) teams will display their cold food tables each day over a six day period. The first cold food tables to be displayed will be on **4 March 2017**. Team managers will be emailed a schedule for the cold food tables and other major events on or about **6 February 2017**.

c. Teams will dress, cover and drape tables at the MFC. Teams may place large centerpieces integral to table design in position at this time. Teams may dress their table the day prior from 1800-2100. Teams will have from **0400-0630** to complete their cold food table display on their assigned day. Team managers / captains will have from **0630-0700** to double check entry cards / score sheets and do final touchups. Judging will be conducted from **0700-0830**. The cold food area will be off limits during the judging time period. Table set-up will be monitored to ensure that only listed team members are participating. Assistance from non-team members will result in a penalty. Teams should also be in the proper uniform, as stated in Annex A, while working on their tables in order to avoid a penalty. Teams should be prepared to receive feedback/critique immediately following judging.

d. The MCACTE staff manager will provide the team managers or team captain with a packet the morning of the team's display day at the MFC. The packet will contain three score sheets and an exhibit card for each display. Team management is

responsible for placing the correct exhibit card next to each display and three score sheets next to each exhibit. It is **critical** that the information is correct prior to judging. Failure to have the information correct could result in the wrong competitor being recognized for an award.

6. The Culinary Team of the Year (CTOY) event is one of the highlights of the MCACTE. To compete, teams must enter each of the categories listed on the CTOY entry form provided with this packet. The winner will be the team with the highest aggregate points in their chosen entries. Results are announced at the awards ceremony. The MCACTE can accommodate a maximum of 18 CTOY teams in order to ensure efficiency of execution and judging.

a. Focus should be on quality food preparation and teamwork to achieve the highest possible score on the required entries. Teams generally take on more work than they can handle. Successful teams execute the minimum amount of work required to a very high standard.

b. The total point values for all CTOY entries on the cold food buffet table will be used for the CTOY entry. Teams should remember that the total value of the table remains the primary focus for the CTOY entry. Teams are encouraged to utilize individual team member strengths to benefit the team to the greatest capacity.

c. Student Skills teams must compete following the rules for an ACF Regional Competition. Therefore they will complete the skills portion and the four course cooking portion for entry in the ST event. A team failing to complete both requirements will be disqualified from the CTOY entry.

7. The following list of categories are required for entry into Culinary Team of the Year (CTOY) event (the point values are subject to change):

a. Category TB Buffet (description below)	max points 75
b. Category F4 Armed Forces Chef of the Year	max points 60
c. Category SK Student Chef of the Year	max points 40
d. Category W-3 Military Hot Food Kitchen	max points 80
e. Category W4 Nutrition Hot Food Challenge	max points 45
f. Category ST Student Team Skills Event	max points 60
g. One Category K or P	max points 40
h. Culinary Team of the Year total points available	max points 400

ANNEX C

COMPETITIVE TRAINING EVENT CATEGORIES

1. **Categories** - The following categories will be offered and judged during the 2016 MCACTE. Teams and competitors are required to read the ACF Rules and Guidelines from the ACF Professional and Student Culinary Competitive Training Event Manual. The “S” represents a Student category, and the category letter represents a Professional category. The new Masters category will be in line with the ACF Regional Chef of the Year rules.

- a. Category A – All (Cooking, individual see annex H in advance)
- b. Category B – All (Cooking, individual)
- c. Category C – All (Patisserie/Confectionery, Individual)
- d. Category D – All (Showpiece, Individual)
- e. Category F – F4 (Hot-Food Competition, Professional)
- f. Category K and SK – All (Practical and Contemporary Hot-Food Cooking, Individual; not including live lobster or partridge)
- g. Category P and SP – All (Practical and Contemporary Patisserie, Individual)
- h. Category ST (Student Team)
- i. Category SK (Student Chef of the Year)
- j. Category W (Customized Wildcard)
 - 1) W-1 – Single cold food entry (A1-A6, B1-B4, C1-C5)*
 - 2) W-2 – Army Enlisted Aide Cooking Challenge
 - 3) W-3 – Military Hot Food Kitchen (CTOY)
 - 4) W-4 – Nutritional Hot Food Challenge
 - 5) W-5 – International Hot Food Challenge Team Competition

6) W-6 – Military Masters Category (see ACF Regional Chef of the Year Rules)

2. Category TB - Team Buffet (This category is only open to CTOY teams) Team Buffet is designed off the ACF Regional Team Cold Food Table rules. The Team is composed of five members, all of which must be listed as primary members of the team. Buffet is composed of the three programs, each worth 1/3 of the total 75 points. Programs are judged using the ACF A, B, C, and D category scoresheets. An overall score for the table results in a team score for the cold food table. Each of the five team members receives the same medal based off overall team score.

a. Culinary Art Program:

1) Four different kinds of finger foods for six people consisting of; weight: 10-20 grams (.33 -.67 oz) each, bite size portions, two prepared cold and two prepared hot, all served cold, and with one plate of each for presentation.

2) Once Cold Festive Platter for Eight People consisting of; three main items, three garnish items, salad, at least three sauces, end piece on the platter, and with one plat of each for presentation.

3) Three different hot appetizer plates for one person presented cold and prepared on plates.

4) One festive menu for one person consisting of five courses including dessert.

b. Pastry Art Program

1) Four different plated deserts, one with chocolate as the main ingredient and one with fruit as the main ingredient

2) One platter of petit fours consisting of six portions of four different varieties (24 total pieces), weight 6-14 grams (.2 - .47 oz) each, one single plate with one item of each for examination.

c. Showpiece Program. Acceptable mediums are vegetables, fruit, tallow, satlittlage, pastillage, chocolate, marzipan and cooked sugar. Bases cannot exceed 30"x30" and height is unrestricted. Use of commercial mold is not permitted. External supports are not allowed but internal supports are permitted if not visible.

3. Category F4 - Chef of the Year, Mystery Basket Professional, will be called Armed Forces Chef of the Year. The winner will be required to demonstrate a high standard of technical expertise so as to justify the prestigious title of "Armed Forces Chef of the Year." The competitor that has the highest score from F4 will be awarded

the title. This event is open to competitors from all branches of service. This event is mandatory for all CTOY teams. The maximum number of available slots is **22**. When open slots are available, individual competitors may seek slots based on when their packets were received. **Student Chefs may not compete in this category.**

a. Each team can nominate **only one** (1) competitor to enter, irrespective of rank. Previous winners of this event, during any period of history, are not allowed to compete in this category. Each competitor may have an apprentice; an apprentice must qualify as a “Student Chef” (see student chef definition). Guidelines for what an apprentice may do are in the ACF Professional Manual. Individual competitor seats may be available on a first come, first serve assignment based on when the entry packet was received.

b. **Community Storeroom:** See ACF Competitive Training Event Manual; all items in the manual will be available at a minimum.

4. **CATEGORY W-3 - Military Hot Food Kitchen (CTOY):** Teams are required to cook a three course meal, for 45 customers, utilizing the established cooking platform. Each course must be plated for every customer. In addition teams will be required to serve the meal restaurant style to diners. Teams are limited to the proteins from the standardized list that is in Annex H, Appendix 5. There are no additional meat proteins allowed, however teams may utilize any other item from the ration list to supplement and complete their menu.

a. The team will consist of five members. Teams must provide a minimum of four servers to serve the meal; if this cannot be completed, identify this issue immediately to the Project Officer. Only one team per installation for CTOY is permitted. Teams should plan on reporting 15 minutes prior to start time for site in-brief. For this event, the entire team may assist during the setup period prior to any food production and start of the event.

b. Each team must prepare 50 hot or cold starters, 50 main courses, and 50 desserts (five for judging and 45 for diners). All courses must be served on plates or bowls provided by Fort Lee. One portion of each course of this menu must be presented in a display case for guests; those items should be made the day in advance, preserved with aspic and will be used for media photographs. Each team is required to send complete menu and recipes for 50 people, NLT 30 January 2017 to the Project Officer (this is a team packet requirement). Teams must send a photo of the menu (all three courses, individually) and identify rations requirements NLT 30 January 2017. Teams are responsible to ensure they have all ingredients at the start of the event.

Teams may bring in additional pots, pans, tools, and knives etc. for this event. It is the teams’ responsibility to ensure they do not bring in electrical equipment that exceeds the capability of the cooking platform. Teams will not be given additional time due to an overloaded electrical system. Teams can only bring in one (1) additional heating device such as an induction cooker; sous vide machine, propane burner and one (1) ice cream maker to complete their meal. The intent is for each team to display their talents and capabilities by fully utilizing the cooking platform.

c. Service to the customers will influence the overall score. The scoring will fall under the Serving Methods and presentation category of the Hot Food Tasting Score Sheet, this criterion is valued at a total of five (5) points. Service should be conducted restaurant style. Customers / diners will have three tickets, one for each course. As they are ready for their appetizer, they will give the wait staff that ticket, and so forth. Drinks will be provided by Fort Lee, which will be served by the teams' wait staff. Tablecloths are provided, however teams can decorate their tables based on any theme they may have. All 45 diners should **NOT** receive their first course, then second course and so on at the same time.

d. General Guidelines for W-3

1) Competitors must provide at least four judges' packets that include: recipes, all ingredients, and a clear, close-up, color photograph of all three courses. Packets are to be provided to judges on-site the day of the competitive training event.

2) Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.

3) Unless otherwise expressed in these rules, no advanced preparation or cooking is allowed.

4) Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.

5) Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

6) No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

7) The following ready-made dough may be brought in: brioche, puff pastry and phyllo dough.

8) All combinations of ingredients must be completed during the competitors' allotted competitive training event time.

9) Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation.

10) Teams may have 100 percent of cakes baked off, however not cut or finished if required. Teams will be required to make 100 percent of garnish live.

e. **Decorated Table Service:** Teams are encouraged but not required to decorate their tables to represent their unit / culinary team. Fort Lee will set up dining room tables with tablecloths that can be removed if necessary. The table decoration has no impact on the CTOY event and is not mandatory.

f. **The hot food kitchen event will be held at the MFC. The schedule will be provided during the Team Managers' Meeting. The uniform for this event is the same for all other competitive training events that take place in the MFC.**

g. **Time Schedule**

0630-0730	Teams receive in-brief and inventory/organize kitchen
0730-1130	Teams prepare meal and set up serving line
1130-1300	Team serves meal to customers (restaurant style)
1330-1500	Team cleans kitchen and turns it over to Field Branch NCOIC

5. Category W4 — Nutritional Hot Food Challenge Team Competition (CTOY): This unique competition format is ideal for strengthening the established alliance with a registered dietitian and promoting healthy cuisine within military food service facilities and operations. The purpose of this event is to test the ability to execute and present a meal using the nutritional guidelines and recommendations set forth by the United States Department of Agriculture (USDA) and the Academy of Nutrition and Dietetics (AND). This is a two hour and thirty-minute hot food competition where two (professional category) chefs must prepare and present four (4) servings of a three course meal. This meal consists of a first course (hot appetizer, soup, or salad) an entrée, and a dessert. Each team must present four (4) plates of each course. Student Chefs will **NOT** participate in this category.

Nutritional Hot Food Challenge: Competitors have two hours cooking time, with an additional 30 minutes for plating.

a. The following serves as a guide to the competition

1) Competitors must provide at least four judges packets that include: recipes, all ingredients and a clear, close-up, color photograph of each course. Packets are to be provided to judges on-site the day of the competition.

2) Ingredients for the recipe are allowed to be pre-scaled and measured; however, no pre-mixing is allowed.

3) Competitors will prepare four servings of a three-course meal (hot appetizer/soup, salad, entrée and dessert). No advance preparation or cooking is allowed.

4) Cleaned and peeled mirepoix ingredients are acceptable.

5) Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

6) No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

7) The following ready-made dough may be brought in: brioche, puff pastry, and phyllo dough.

8) All combinations of ingredients must be completed during the competitors allotted competition time.

9) Competitors must fabricate all the proteins on site during the competition window, NO pre-marinating, or fabrication is permitted.

10) Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).

11) The total caloric value of the meal should not exceed 850 kcal. The balance should be 15-20 percent protein, 45-60 percent carbohydrates, and 25-30 percent fat.

12) Nutritional analysis must be confirmed and completed by a registered dietician. Confirmation must be presented in a form of a “letter” stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, indicate which software program was used for the analysis.

13) Competitors should seek to use items that will have an impact on healthy service options within their operational facilities. Assessment of culinary creativity and composition to enhance appearance.

14) Non-CTOY two-chef teams will be considered on a space-available basis.

b. Judging: This category will be judged as per the Category F score sheet, Annex K.

c. If assistance is required from the Fort Lee Dietitian, teams should contact the JCCoE Dietitian prior to arriving at 804-734-3066. Time will be provided for those teams that need analysis completed on site. However this should be the exception, not the standard. All coordination must occur in advance of submitting rations list to Fort Lee.

6. Student Chef Definition – A student chef at the MCACTE is a service member that is involved in the culinary profession and has less than two years work experience (work experience includes combined civilian and military time performing food service duties; military food service/culinary training time does not count towards the two year limit), a student enrolled in an accredited postsecondary culinary education program, or a registered apprentice as defined by the ACF apprenticeship training program. Competitors in the rank of E-4 and below with an active Student Culinarian membership with the ACF are considered Student Chefs. Service members must not have earned a professional medal in previous ACF competitions, hold a certification above CSC, or have completed a cumulative of four (4) years of culinary education. Team managers must ensure their members meet the Student Chef criteria. All potential student chefs will be required to submit their Enlisted Records Brief or branch equivalent, or validate their ACF Student Culinarian membership status with the team registration packets. Competitors not registered as ACF Student Culinarians but with more than 24 months’ time on station (basic training and AIT does not count towards work experience) that have less than 24 months’ work experience should submit a request for waiver. The request for waiver should be addressed to the Show Chair, signed by the service member’s commander, and substantiating the service member’s work experience. **Student Chefs will not be allowed to compete in professional categories.**

a. This rule adjustment will impact teams initially; however the competitive training event level / standard will be maintained to ensure members continue to be competitive with their civilian counterparts and in is the same guidelines that the ACF mandates at all other competitive training events

b. Student competitors in either the Student Team Competition or Student Chef of the Year Competition are encouraged to become ACF student chef members in

advance of the MCACTE. Programs such as the 92G Credentialing program serves as a source of membership and obtaining student member status.

7. Category SK— Armed Forces Student Chef of the Year (Practical and Contemporary Hot-Food Cooking, student, Individual) (CTOY): This event is designed to stimulate interest and test the level the student chef's skill in live cookery and basic understanding of cooking fundamentals. It is an entry-level event, and therefore, considerable emphasis will be placed on basic level skills correctly executed. The best student / apprentice level chef during the hot food event will be recognized as the "Armed Forces Student Chef of the Year" at the awards ceremony. This event is open to all branches of service. Each team may nominate only one competitor; rank is not an issue for this event, however this individual cannot be older than 25 years of age on June 1, 2018. The winner of this event will represent the U.S. Armed Forces as the Military Student Chef of the Year competing at the ACF National Competition. Previous winners of this category may not enter.

- a. Competitors are required to prepare a menu in the category SK-1 – Chicken, or SP-1 – Warm Dessert for this year's event. This must be designated on the entry form.
- b. Competitors will provide four copies of their recipes and pictures.
- c. Follow the guidelines in the ACF Student Competition Manual for this category.

9. Category ST — Student Team Competition (CTOY): This event is intended to allow junior competitors an avenue to compete and encourages team seniors to train and mentor student culinarians. The 2017 Classical dish is #1972 – Filets de Sole Lady Egmont. Please refer to page 39 of the Student Team Manual for additional instructions. Classical dishes are taken from Escoffier: The Complete Guide to the Art of Modern Cookery (Le Guide Culinaire).

- a. Team Composition and Requirements
 - 1) Student Team will consist of four (4) members and one (1) alternate. Each member (all five (5)) must meet the definition of what a Student Chef is IAW these rules.
- b. This event will be held in the MFC, schedule to be provided at the team managers meeting.
- c. Teams must bring their equipment to the field house for this event.
- d. Competitors are required to bring all ingredients needed for their menu.
- e. The event is divided into two phases. Please review the student team competition guidelines:

<https://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf>

1) **Phase One:** Skills Salon Phase: Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty (80) minutes to complete all four skills. Teams will have a fifteen (15) minute setup window and a ten minute clean-up window. Teams are not required to utilize the items from the skills salon, other than the protein (two chickens) dish, during the cooking phase. See pages 34-35 of Student Manual.

2) **Phase Two:** Cooking Phase which consists of a four (4) courses of which one will be an assigned classical dish. Main Course—Entrée 1972 Filets de Sole Lady Egmont. Teams are encouraged to utilize the chicken from the skills phase in their main entrée and the filets of sole in their first course. The menu should consist of a fish starter course; Salad course; Main course-3192 and Dessert course. Please see chapter six (6), pages 31-39 of the ACF Student Manual. Two appropriate sides chosen from Escoffier's Le Guide Culinaire book are required to accompany the entrée. Recipes must include the recipe number. Escoffier's written Style of this book was to give recipes as brief descriptions and therefore were numbered to avoid confusion.

f. Teams must bring their own products and will be allowed into the kitchen for setup at least 15 minutes before part one begins. .

10. Category W-6: Military Master's Category — (ACF Chef of the Year Competition Regional Level) (non-CTOY): In 1963, the ACF created the Chef of the Year Award to acknowledge Walter Roth, AAC, for his tireless efforts to promote and elevate the profession. The award has grown in prestige, and today is the highest honor annually bestowed by the ACF. The Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America and given back to the profession through the development of students and apprentices.

a. Individuals competing in this category **cannot** compete in F1 and W5.

b. This Competitive Training Event is for the experienced chef and competitor; no rank restrictions, however this is a professional category. The following criteria must be met as well:

1) The competitor must have earned a Silver medal or higher in F1.
2) The competitor must have at least three years full-time food service experience.

c. The event is designed to correlate with the ACF Regional Chef of the Year event, comparable to a standard K category with a protein to be determined later. Competitors should be prepared to make four servings of one course in a one hour

timeline. Further clarification of the rules for this event will be published prior to 1 March 2017.

11. Notes on General Competition:

- Teams need to ensure they read the details for each category to meet the required standards.
- If individuals not listed on the CTOY roster assist in table setup or Military Hot Food Kitchen preparations the team will be subjected to a penalization.
- No sous-vide cooking immersion circulators are allowed for the MCACTE.
- Rules violations or practices that result in an unfair advantage or unfair scoring will be subject to penalization as determined by the Show Chair. Further practice may result in the team being disqualified from the specific event or removed from the CTOY competition.

ANNEX D

RATION REQUEST GUIDELINES

1. All teams will not present their cold food tables at the same time; at least, three teams will present their cold food tables per day. Other events are spread out over the MCACTE timeline; refer to competitive training event schedule Annex I. These changes will challenge the ration order process. Therefore, it is important that Team Captains / Team managers read the following guidelines carefully; questions are encouraged and should be directed to the project officer.

2. Each culinary team must submit at least **five-separate** subsistence support requests utilizing the forms provided in **Annex L**.

a. Category K & P, (live cooking).

Teams must submit one request for each K&P category with the competitor's name. Your team members K&P categories will be on different days. Therefore, it is important that Team Captains **do not** submit a consolidated ration list for K& P categories.

b. Hot Food Kitchen Competitive Training Event. This must be a consolidated list.

c. Cold Food Table. This must be a consolidated list.

d. Student Skills Competitive Training Event. This must be a consolidated list.

e. Armed Forces Junior Chef of the Year. This must be a consolidated list.

3. The ration lists will be matched with the team's entries for accuracy (ex: If a team has three entries with beef tenderloin, the total amount is entered in the requested amount and each name and category is listed that the item is to be used for).

a. Follow the directions provided with the ration lists. It is acceptable to order a small amount of subsistence to practice with as long as it is reasonable. In order to purchase all items in a timely manner, ration requests need to be turned in on time – NLT 30 January 2017.

b. Be specific with all items being ordered in order to receive the correct item i.e. salmon – whole or fillets, scallops - bay or sea scallops – shrimp 21-30. If you know a source for hard to find items annotate the source on the ration list.

4. Each team will be required to have a designated ration person. This person will be annotated on the culinary team entry packet and will be the **ONLY** competitor allowed to request or receive rations from the ration room. This does not apply to the self-service ration store.

5. Team Managers must submit all of their ration requests from Annex H, no later than **30 January 2017**. This requirement will enable the event staff to have an overview of

rations required for the show. Items required from the self-service ration store (appendix 2-5) need to be included in team ration requests.

a. Team Managers will be required to submit an **updated** ration requests prior to 6 February 2015. This is for non-protein or high dollar items in the event they were left off the original list. Updates should be minimal and may be disapproved. Proteins items will not be added to any requests after 13 February 2017.

b. The staff requests that teams and individuals use original list submitted on **30 January 2017**. Line through items no longer needed and add the newly required items. Utilizing your original list is mandatory and our rations personnel will work to ensure compliance, while effectively supporting all teams and individuals.

6. All rations requested by competitors will be procured from Prime Vendor, the Fort Lee Commissary or designated local vendors.

7. The cost of the competitive training event continues to increase. To help keep the costs down a standardized protein list will be utilized. Culinary Show ration personnel will only purchase protein items on this list, Annex H, Appendix1. It is recommended that Team Managers / Captains review this list prior to designing their team dishes. Teams **will not be allowed** to change protein items if the product has already been ordered.

ANNEX E

ARMY ENLISTED AIDE OF THE YEAR COMPETITION RULES

1. This event is open to all Active Army Enlisted Aides currently serving in an authorized position. This is an opportunity to identify and reward the top Enlisted Aides in the Army, while promoting the Army Enlisted Aide Program. The winner of this event will represent the Army in corresponding DoD Enlisted Aide Competitions for the following year. This competition is broken down into four (4) phases, consisting of an Enlisted Aide Hot Food Challenge, a Uniform Assembly Challenge, Leadership Board, and a Written Exam.

2. All entry packets must be submitted no later than (NLT) **30 January 2017**. The competition size will be limited to the first 12 complete packets. All packets must include the following:

- a. Registration Form
- b. Recommendation Letter from the Enlisted Aide's General or Flag Officer
- c. Biography

3. Enlisted Aide Uniform Assembly Challenge: Each competitor will be allotted 30-minutes to assemble a General Officer's Service Dress Uniform.

a. Each competitor will be presented with a uniform and a mystery uniform box that will have a mixture of devices, badges, ribbons and other components for this challenge.

b. Competitors will be allotted 10 minutes to inspect the uniform and inventory components. Competitors will then have 30-minutes to assemble the assigned uniform. Competitors exceeding the 30-minute window will lose 1 point for every minute or fraction thereof past the 30-minute window. Competitors will be assessed on the proper spacing and placement of ribbons, devices, badges and other components on the uniform. 10 minutes will be allotted after the event to strip and stow uniforms and materials for next competitor.

c. Each competitor will be given a total of 50 minutes to inventory, assemble, tear down and properly stow uniform and components.

d. Judging guidelines are as follows:

Order of precedence of ribbons	25 points
Proper placement of ribbons	25 points
Proper placement of devices	25 points
Proper placement of badges	<u>25 points</u>
Total:	100 points

NOTE: A single error in each guideline results in a deduction of all points for that guideline.

Concentrate on professional preparation and skillful execution in a timely manner. The goal is to prepare a faultless uniform ready for inspection, television appearance, or photograph to be published in papers or magazines.

4. Category W-2 – Army Enlisted Aide Hot Food Challenge: Each competitor will have 150 minutes to prepare and present four servings of a three (3) course planned menu. Three are for judging and one for display, photos, critique and media.

a. Competitors' first service window opens at 120 minutes and includes a total of three (3) ten minute service windows. Competitors will be scored in accordance with the ACF Hot Food scoring requirements.

b. Each competitor must demonstrate five specific classic cuts of vegetables. Competitors may use personal knives. The five cuts chosen come from those shown in the Culinary Fundamentals cook book pg 148-153. All five of the selected cuts must be utilized and identified in the menu.

c. There will be a standardized equipment list provided for each Enlisted Aide to utilize. Any special equipment needed will be the responsibility of the competitors to provide. Coordination for standard equipment list can be conducted through the show chair or the Enlisted Aide Training Course Lead Instructor at 804-734-3112 or 5054.

d. Each participant will be scheduled a date and time to prepare their menu and assigned a cooking station for the event. Participants will have 15 minutes for in-brief, inventory equipment, set-up station and present their menus to the judges.

e. Judging guidelines are as follows:

Kitchen/Floor Evaluation

Sanitation/Food Handling	5 points
Mise en place/Organization	5 points
Cooking Techniques, Proper Execution	20 points
Proper Utilization of Ingredients	5 points
Timing/Work Flow	<u>5 points</u>

40 points

Service/Tasting Evaluation

Serving Methods and Presentation	5 points
Portion Size and Nutritional Balance	5 points
Menu and Ingredient Compatibility	10 points
Creativity and Practicality	5 points
Flavor, Taste, Texture and Doneness	<u>35 points</u>

Total Points for Hot Food Challenge:

60 points

100 points

f. Participants must focus on professional preparation, skillful execution, food safety and proper hygiene and sanitation. The goal is practical food, culinary faultlessness, easily digestible, free from unnecessary details and extras. Meats must be carved properly and clean. If roast beef is used it will be prepared English Style (medium or pink in the center). Points will be deducted for vegetables not cut or turned uniformly. Portion weight must correspond to the number of courses served and remain nutritionally balanced. Competitors may bring additional equipment such as pasta makers, food processors, personal knives, molds and mandolins.

g. Presentation. Main meals must be in proportion to one another. The dishes must be reciprocally complimentary in both content and color. The arrangement of the plates must be practical, neat and pleasant; conducive to everyday serving and not cluttered.

NOTE: This is a three course meal for four persons. Ten points will automatically be deducted if fewer portions are served.

i. Taste. Flavors must be complementary among the four courses. Sufficient seasoning must enhance the typical flavor of the dish and not overpower it.

i. Competition schedule: See Annex I.

j. General Guidelines for W-2

1. Competitors must provide 3 menus for each judge. To include: a list of recipes, ingredients, steps and procedures for each course. You should also include a photograph of each dish. Packets are to be provided to judges on-site the day of the competition.

2. Some mise-en-place or ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.

3. No advance preparation or cooking is allowed.

4. Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.

5. Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.

6. No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.

7. The following ready-made dough may be brought in: bric, puff pastry and phyllo dough.

8. All combinations of ingredients must be completed during the competitors allotted competition time.

9. Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade during allotted time frame.

10. Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.)

5. Army Enlisted Aide Leadership Board: Boardmanship will be based on military bearing, reporting and departing, and grooming standards. Categories are based on household management, current military events, current world events, enlisted aide basic knowledge and ethical values. Army Service Uniform is the required uniform to wear. Participants will be instructed on board procedures prior to the board. Judging guidelines are as follows:

Boardmanship	50 points
Categories	<u>50 points</u>
Total	100 Points

NOTE: Further instructions and guidance will be given to each competitor on the day of the event.

6. Enlisted Aide Written Examination: Each participant will complete a written exam based on general Enlisted Aide and culinary knowledge. Participants will be instructed on test procedures prior to testing. Testing will be in accordance with the following guidelines:

25 Questions on Advanced Culinary Knowledge	<u>50 points</u>
25 Questions on Enlisted Aide Knowledge	<u>50 points</u>
Total	100 Points

7. Enlisted Aide of the Year Scoring Weight

Uniform Assembly Challenge	35%
Hot Food Challenge	25%
Leadership Board	30%

Written Examination	10%
<hr/>	
TOTAL	100%

8. POC information: usarmy.lee.tradoc.mbx.qm-enlisted-aide-training@mail.mil

ANNEX F

Special Awards

- Best Team Exhibit, Category TB - Winner and Runner Up
- Special Judges Award, Artistic or Special effort (Individual)
- Best Entry, Contemporary Category K, SK & P, SP
- Military Hot Food Kitchen Challenge - Winner and Runner Up
- Nutrition Hot Food Challenge Team of the Year
- Student Skills Competition Champions
- Army Enlisted Aide of the Year
- Armed Forces Student Chef of the Year
- Armed Forces Chef of the Year

- Military Masters Champion
- Culinary Team of the Year - Winner and Runner Up

Equipment List

All equipment associated with team training/production kitchen (labs) will be in the team laboratories and signed for by the Team Manager. Any equipment not listed on this form will be furnished by the team. Teams should be prepared to bring all required cooking utensils, pots, pans, cutting boards, knives, etc.

four star ranges
ovens
prep tables
trashcans
reach-in refrigerators
reach-in freezers
1 x speed rack

ANNEX H
Appendix 1

Standard Protein and Special Order List

Meats and Poultry	Fish and Seafood	Special Order Items
Beef Tripe	Crab, Lump	Dark Chocolate, Bittersweet
Beef, Flank Steak	Catfish	Fondant- Pouring, Rolled
Beef Short Rib	Clams, Littleneck	Glucose
Beef Tenderloin	Cod, Filet	Glycerin
Beef, Ground	Crayfish, Fresh or Frozen	Great Lakes Gelatin
Beef, Brisket	Shelf-Stable Caviar (controlled item)	Isomalt
Beef, Tongue	Bass, Fresh Water	Marzipan
Chicken, Whole	Crab, King	Milk Chocolate
Cornish Game Hen	Crab, Blue	White Chocolate
Duck, Liver Milk Fed	Crab, Soft-Shell	Writing Chocolate
Duckling, Whole	Flounder, Whole	Sheet Gelatin
Goose, Whole	Grouper	
Lamb	Haddock, Filet	
Lamb Rib Chop	Lobster Tails, Frozen	
Lamb Stew Meat	Mackerel, Whole	
Lamb, Frenched Rack	Mussels, Fresh	
Lamb, Loin Saddle	Perch, Yellow or White	
Lamb, Loin Chops	Red Snapper, Whole	
Pheasant, Whole	Salmon, Filet	
Pork Butt	Salmon, Whole	
Pork, Baby Back Ribs	Scallops, Sea U10	
Pork Bacon	Scallops, Sea U20	
Pork, Chop Center Cut	Sea Bass, Whole	
Pork Country Ham	Shrimp, All Sizes	
Pork Ham Hocks	Sole, Dover	
Pork Loin Bone In	Tilapia	
Pork Prosciutto	Trout, Rainbow	
Pork Smoked Bacon	Turkey Breast	
Pork Spare Ribs	Turkey, Whole	
Pork Tenderloin	Veal, Loin Bone on	
Quail, Whole	Veal, Shank	

ANNEX H Appendix 2

Self Service Rations Store (This list is subject to change with advance notice)

Almond Oil	Chocolate Chips	Granola Cereal	Cherries 16 oz Jar	Habanera Peppers	Almonds, Whole
Almond Paste Roll	Chopped Hazelnuts	Granulated Garlic	Lite Apricot Halves, Cnd	Nonpareils	Bay Leaves, Whl
Anchovy Fillets	Chow-Chow Piccalilli	Granulated Onion	Malt Vinegar	Rice Paper	Bouillon, Beef
Anchovy Stuffed Olives	Cimonolio	Grape Seed Oil	Maraschino Cherries	Roasted Garlic	Bouillon, Chicken
Angel Egg White Mix	Cider Vinegar	Green Tea	Marsala Cooking Wine	Rosemary, Dry	Broth, Vegetable
Apple Cider Vinegar	Cinnamon Mill	Grenadine	Marzipan Dough Roll	Rst Pepper Olive Oil	Tomato Sauce
Aromatic Britters	Classic Olive Oil	Ground Allspice	Meat Magic	Saffron, Envelope	Walnut Oil
Avocado Oil	Coconut Milk	Ground Cinnamon	Mesquite Liquid Smoke	Salad Oil	Walnuts, Shelled
Balsamic Vinegar	Cooking Wine	Ground Cumin	Mirin	Salsa Pico De Gallo	White Balsamic Vinegar
Chianti Red Wine Vinegar	Cornmeal	Ground Ginger	Olives, Kalamata	Sauce Cocktail	Whole Fennel Seeds
Balsamic Garlic	Counvertur White Blk	Ground Nutmeg	Onion Powder	Sauce Fruity Brown	Whole Sesame Seeds
Avocado	Course Kosher Salt	Ground Red Pepper	Onion Salt	Sauce Green Jalapeno	Yellow Rice
Artichoke Hearts	Creole Seasoning	Ground Thyme	Orange Marinade	Sauce Hot	Zesty Italian Seasoning
Basil Olive Oil	Crunchy Cereal	Guava Nectar	Oregano Leaves	Sauce Wasabi	
Basilolio	Crushed Red Pepper	Gum Paste	Oyster Sauce	Saute' Oil	
Bay Leaves	Curry Powder	Ham Base	Papaya, Cnd	Seafood Magic	
Beef Bouillon	Curry Sauce	Hawaiian Macadamia	Paprika	Seasoned Vinegar	
Best Blend	Dill Seed Ground	Hazelnut Oil	Peach Preserves	Sesame Oil	
Bing Cherries	Dill Weed 5oz	Hazelnuts, Whl, Bg	Peaches, Cnd	Sesame Seed	
Black Pepper	Dried Blueberries	Herbal Lemon Tea, Bg	Peanut Oil	Sherry Vinegar	
Black Peppercorns	Dried Cherries	Hoisin Sauce	Peanut Pepper Sauce	Sliced Almonds	
Black Sesame Seeds	Dried Cranberries	Horseradish	Peanut Sauce Mix	Spanish Olives	
Black Truffle Olive Oil	Dried Tart Cherries	Horseradish, Creamy	Pectin	Star Anise	
Boysenberries, Cnd	Dried Tomato Halves	Hot Curry Sauce	Pepper, Oil	Steak Sauce	
Branston Pickle Relish	Dried Tomatoes-Cello	Hot Spicy Garlic Oil	Peppercorn Melange	Strawberries, Cnd	
Panko Bread Crumbs	Egg White Mix	Instant Coffee	Pesto Sauce Mix	Strawberry Preserves	
Sicilian	Extra Light Olive Oil	Instant NF Dry Milk	Picka Peppa Sauce	Sugar, Brown	
Buffalo Wing Sauce	Extra Virgin Olive Oil	Island Jerk Seasoning	Pickling Spice	Sugar, Granulated	
Wine Vinegar	Figs, Dried	Italian Seasoning	Pine Nuts	Sugar, Maple	
Cajun Seasoning	Filbert Paste	Key Lime Juice	Pistachios	Sunflower Oil	
Cake Flour	Fish Rub	Key West Lime Juice	Pizza Sauce	Sushi, Ginger	
Marinade	RST Red Peppers	Kosher Salt	Plain Bread Crumbs	Syrup, Maple	
Caster Sugar	Flour Rose Water	Lady Fingers	Poultry Magic	Taco Seasoning Mix	
Calrose Rice	Flour Tortillas	Lemon Basil & Thyme	Poultry Seasoning	Tea Bags	
Canola Oil	Flour Whole Wheat	Lemon Pepper Sauce	Provence Herbs Mill	Tarragon Leaves	
Calypso	Flour, White, A.P.	Lemon Zinger Tea Bags	Pumpkin Seeds	Teriyaki Sauce	
Vinegar	Fortune Cookies-Citrus	Light Chili Powder	Pure Corn Oil	Thai Curry Paste, Grn	

Chick Pea-Tin	Freeze Dried Chives	Liquid Smoke	Purple Plums	Thai Seasoning	
Chicken Flavor Cubes	Garlic Oil	Liquid Sweetener	Raspberry Fruit Powder	Tiger Sauce	
Chicken Rub	Gourmet Lychees, CND	Marinade Sauce	Red Currant Jelly	Toasted Sesame Oil	
Chiles Chipotles, Cnd	Vinegar 12.5 ounce	Pepper White Grd	Red Wine Vinegar	Tomato Pepper Sauce	
Banana Peppers	White Wine Vinegar	Pepper, Black Grd	Rica Bran Oil	Worchestershire Sauce	
Basil Oil		Skim Milk and Cocoa		Wraps Pesto	
Chile Cumin & Garlic				Wraps Spinach	

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ANNEX H
Appendix 3

Self Service Produce			
Baby Grn Patty Pan	Dill	Mushroom, Fancy	Lemons
Baby Spinach	Dried Cherries	Mushroom, Oyster	Romaine Leaves
Baby Yellow Patty Pan	Dried Cranberries	Mushroom, Portabella Cap	Ruby Red Grapefruit
Baby Zucchini Squash	Eggplant	Mushroom, Shitake	Russet Baker Potato
Basil	Endive	Oranges	Lemons
Belgian Endive	Iceberg Lettuce	Papaya	Romaine Leaves
Blackberries	Flat Leaf Spinach	Parsley Curly	Ruby Red Grapefruit
Blueberries	Fresh Rosemary	Parsnip	Tarragon
Bok Choy	Fresh Thyme	Pineapple	Thyme
Boston Lettuce	Ginger Root Brazilin/Haw aii	Pears	Tomatillo Tomato
Broccoli	Golden Apples	Petite Baby Carrots	Tomato 40ct
Broccoli Floret	Granny Smith Apples	Radish Cello	Watercress
Butternut Squash	Grape Tomato	Radicchio	Watermelon
Button Mushroom Petite	Green Leaf Leaves	Raspberries	White Potato
Cabbage, Napa	Green Onion	Red Apple	Yellow Onion Jumbo
Cantaloupe	Honeydew Melon	Red Bell Pepper	Yellow Pepper
Carrots, Jumbo	Idaho Baking Potato	Red Bliss A Potato	Yellow Squash Medium
Cauliflow er	Jalapeno Pepper	Red Cabbage	Yukon Gold Potato
Celery	Jumbo Carrots	Red Grapes Seedless	Zucchini Med Fancy
Cello Spinach	Kiw i	Red Leaf	
Cherry Tomato	Large Green Pepper	Red Onion Jumbo	
Cilantro Crate	Leeks	Roma Tomato	

Self Service Dairy			
Asiago Cheese	Cream, Heavy Whipping 40%	Half & Half	Muenster Cheese
Blue Cheese	Danish Blue Cheese	Heavy Cream	Parmesan, block
Butter Solids Salted	Egg Beaters	Margarine	Plain Yogurt
Butter Unsalted	Eggs	Mascarpone Cheese	Provolone Cheese
Buttermilk	Feta Cheese	Milk	Ricotta Cheese
Cheddar Cheese	Gorgonzola Cheese	Monterey Jack Cheese	Sharp Cheddar Cheese
Cream Cheese	Gouda Cheese	Mozzarella Cheese	Sour Cream
			Stilton Blue Cheese

Mandatory Protein Options for W3

*North American Meat Processors (NAMP) Numbers are to be utilized when ordering these proteins.

- **SEAFOOD**

- Atlantic Salmon – 18 lbs each (gutted)
- Gulf Red Snapper (25 lbs)
- Turbot – 5-7 lbs each (gutted)
- Whole Gulf Shrimp
 - -LG 31/35
 - -XL 21/25
- Sea Scallops
 - U10
 - U20

- **POULTRY**

- Duck (P3000)
- Turkey (P2001) (14-16lbs)
- Rock Cornish Hen (P1500)
- Broiler Chicken (P1000)

- **BEEF**

- Beef Loin, Full Loin (147A)
- Beef Rib, Ribeye, Lip-on (112A)

- **LAMB**

- Lamb Rack, Chinned (204A – full rack)
- Lamb Loins, Saddle (231)

- **VEAL**

- Veal Osso Buco, Hindshank (1337)
- Veal Loin, Strip Loin, Boneless, Skinned (344A)

**Proteins for W3 must come from this list.*

INTERNATIONAL TEAM CHALLENGE COMPETITION RULES

1. International Team Challenge: F-5 Mystery Basket: Professional, Two Member Team. The Mystery basket will contain 2 primary Proteins (one of which to be seafood) plus three supplementary proteins, four to 5 vegetables, two fruits, one starch and or grain, plus 4 other miscellaneous items. Portions of all items are required to be used in the menu. No substitutions of mystery basket items are permitted.

2. Menu Format: 10 portions each of a 4-course menu to include an appetizer course, a soup and/or salad and a main course (Dessert Course is optional but if included eliminate either the soup or salad course), 4 portions for the judges, 1 for display and critique, and 5 for plated service.

3. Set-up Time: 30 minutes. The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

4. Allotted Cooking/Service Time: 4 hours total. Service window opens at three hours and 20 minutes.

5. Allotted Service Time: 40 minutes. Serve ten portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

6. Clean-Up - To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

7. International Teams should review the ACF Culinary Competition Manual, Category F, for further clarification on rules and expectations. Translation of the rules are available upon request to the Show Chair.

http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf